



Perna di Fossanera

An accurate selection of pork legs, exclusively national, a mixture of salt and fragrant spices, a long and wise seasoning in a hilly environment, a black pepper scented filling, which gives PERNA DI FOSSANERA an elegant appearance, releasing its aroma slowly to the meat which, appropriating it, returns it to each slice.

Characteristics: 100% Italian meat.
To the palate it is slightly salty but savory, with a delicate taste.

Perna di Fossanera boneless

Carefully boned, the PERNA DI FOSSANERA pork leg is presented for salting, boned and groomed for a long and skillful seasoning, in a more practical form for the cutting counter.

Characteristics: 100% Italian meat.
To the palate it is slightly salty but savory, with a delicate taste.



Sgambato di Fossanera

After an accurate and wise choice, the fresh Italian thighs, selected for their characteristics of birth, breeding, age of butchering and trimming, are entrusted to artisan "artists" who, by dosing salt and patient seasoning, give us a product of high-quality charcuterie that embodies tradition and experience typical of Tuscany.

Characteristics: 100% Italian meat.
Strong red color, delicate flavor.





Prosciutto Toscano PDO

Prosciutto Toscano has a delicate flavor, the crimson red of the slices, dry and lean, the intense taste enhanced by a slight flavor, make it unique in the panorama of national hams. The protection of the Protected Designation of Origin gives the product the security of process necessary for recognized excellence.

Characteristics: 100% Italian meat.
Tasty, moderately salty, with aromas of black pepper and spices.

Prosciutto Nostrale Tasty

Italian pork thighs chosen for their homogeneity of fat and lean, trimmed, salted and seasoned according to the Tuscan-Umbrian tradition that enhances the flavor and aroma of the typical cured meats of these wonderful lands.

Characteristics: 100% Italian meat.
Intense red color, savory flavor and strong scent.



Fiore di Coscia with black pepper

Selection of pork legs of EU origin, boned and groomed in the shape of a "bauletto", salted with spices and black pepper, presented in a "shirt" of abundant ground pepper.

Characteristics: Meat of EU origin.
Strong red color, robust and sapid taste.

Spallotto with black pepper

The pulp of the shoulder of Italian pork, salted and seasoned according to Tuscan tradition, becomes a cured meat that evokes flavors and textures that take us back in time, when the pig was used to make four hams: two "front" hams and two "back" hams.

Characteristics: 100% Italian meat.
A savory flavor, with aromas of black pepper and selected spices.





Culatta di Fossanera

An accurate selection of pork legs, exclusively national, a mixture of salt and fragrant spices, a long and wise seasoning in a hilly environment, protected in the lean part by a filling characterized by the black coloration due to the pepper, which besides giving the CULATTA DI FOSSANERA an elegant appearance, releases its aroma slowly to the meat which, appropriating it, returns it afterwards in each slice.

Characteristics: 100% Italian meat.
Strong red color, delicate flavor.

Prosciutto di Parma PDO

On the best pork legs selected by birth, breeding and slaughtering, as required by P.D.O. regulations, the Consortium branded the authenticity mark after salting and seasoning exclusively in the Parma area, to obtain a ham known and appreciated all over the world.

Characteristics: 100% Italian meat.
Sweet taste typical of the region's cured meats.



Prosciutto Nostrale Sweet

After careful and long curing of national pork legs chosen for their homogeneity of fat and lean, we obtain a ham of optimal quality.

Characteristics: 100% Italian meat.
Strong red color, sweet taste, delicate aroma.

